

# California Retail Food Code

## Department of Public Health

### Division of Environmental Health Services

# Course Topics

- Intent of CalCode
- What's New/What's Different
- FBI Risk Factors and Interventions
- Major Violation Criteria
- Prioritized Inspections Based on Risk Assessment

# Why a New Code????

- Food safety science is constantly evolving
- National initiative to adopt FDA Food Code
- CURFFL food facility categories no longer made sense
- Special Interest legislation undermined science



# CalCode – How Developed?

- California Retail Food Safety Coalition (CRFSC) developed and sponsored SB 144
- Majority of CalCode requirements based on 2001 FDA Food Code
- Future changes to CalCode based on 2005 (and beyond) Food Code will be considered by CRFSC



# CalCode: Change In Focus

- Shift from inspecting “things” to food handlers and food handling processes
- Develop Interventions to change food handling behaviors
- Reduce risk factor violations to reduce FBI



# **Risk Factors**

**Improper food handling practices or procedures**

**that have been**

**Identified as the most common contributing factors of foodborne illness or injury**



# **CDC Risk Factors**

- 1. Improper holding temperatures**
- 2. Poor personal hygiene**
- 3. Inadequate cooking**
- 4. Contaminated equipment**
- 5. Food from an unsafe source**



# Public Health Interventions

An act or process

that

eliminates or minimizes

a risk factor





# Public Health Interventions

## 1. Demonstration of Knowledge

- Food Safety Certified owner/employee
- All food handlers properly trained

## 2. Employee Health

- Don't work when ill
- Know the symptoms associated with foodborne illness



# Public Health Interventions

## 3. Time/Temperature pathogen control

- Check cooking/cooling/holding temperatures

## 4. Hands as vehicle of contamination

- Properly washed hands
- Utensil used with ready-to-eat-food
- Proper glove use



# Public Health Interventions

## 5. Consumer Advisory

- Gulf Coast Oyster sign
- Undercooked PHF notice to consumers



# Cal Code

## What's New/Different?

### Definitions

- Food Compartment
- Food Facility
- Limited Food Preparation
- Mobile food facility

# What's New/Different?

## Definitions

- Potentially hazardous food
- Satellite Food Service
- Variance
- Warm Water

# What's New/Different?

## Deleted Definitions of Note

- Food Establishment
- Mobile Food Preparation Unit
- Stationary Mobile Food Preparation Unit

# What's New/Different?

## Food Facility Employee Knowledge

- All food employees must demonstrate knowledge specific to assigned duties [§113947]
- Assessed by asking relevant questions

No eating or drinking





# What's New/Different?

## Food Safety Certification

- Food Safety Certificate valid for 5 years (instead of 3) - §113947.3 (a)
- All food facilities (except Temporary Food Facilities currently) that handle nonprepackaged PHF must have a certified owner or employee [§113947.1(a)]

# What's New/Different?

- List of current accredited exam providers available on ANSI website: [www.ansi.org](http://www.ansi.org)
- Accredited exam providers not listed in CalCode



# What's New/Different?

## Current ANSI accredited exam providers:

- Educational Foundation of the National Restaurant Association
- National Registry of Food Safety Professionals
- Thomson Prometric

# Examples of Food Safety Certificates



# SUPERVISION



# What's New/Different?

## Employee Health Definitions

- Acute gastrointestinal illness
- Exclude
- Food employee
- Person In Charge
- Restrict

# Person in Charge (PIC) Present and Performs Duties

## *Notes:*

- *Permit holder designates PIC*
- *PIC does not have to be the certified food manager*







## 24. Person in Charge (PIC) Present and Performs Duties

### Requirements:

- Person In Charge (PIC) must be present during operating hours [§113945]
- Consumers shall be notified to use clean tableware for repeat trips to salad bar [§113945.1 (b) & §114075]



# What's New/Different?

## List of Reportable Disease Agents - "Big 7"

1. *Salmonella typhi*
2. *Salmonella* spp.
3. *Shigella* spp.
4. *Entamoeba histolytica*
5. Enterohemorrhagic or shiga-toxin  
producing *E. coli*
6. Hepatitis A virus
7. Norovirus



# What's New/Different?

## New Employee Health Requirements

1. Reporting to local enforcement agency (Environmental Health Services - EHS)
2. Exclusions and restrictions of ill food employees
3. Removal of exclusions and restrictions

# What's New/Different?

## 1. Reporting to Environmental Health Services (EHS) Requirements

- PIC must notify EHS when:
  - ✓ Aware that a food employee is diagnosed with Big 7, or
  - ✓ Aware of 2 or more employees with concurrent symptoms of acute gastrointestinal illness [§113949.5]

# What's New/Different?

## 2. Restriction and Exclusion Requirements

- PIC must:
  - ✓ exclude a food employee if aware that employee is diagnosed with any of the Big 7

[§113950 (b)(1)]

# What's New/Different?

## 2. Restriction and Exclusion Requirements

### ➤ PIC must:

- ✓ restrict a food employee when aware that employee is suffering from acute GI symptoms

[§113950 (b)(2)]

# What's New/Different?

## 2. Restriction and Exclusion Requirements

Food employees with persistent:  
sneezing/coughing/runny nose

with discharges from:

eyes/nose/mouth

cannot work with:

exposed food, clean utensils,  
food handling equipment

[§113974]

(PIC restricts food employee)

# What's New/Different?

## 3. Removal of Restrictions and Exclusions

- If restriction placed by PIC (and not Health Officer), restriction can be removed after employee states that no longer has acute GI symptoms  
[§113950.5(a)]  
or  
allergy/cold symptoms



# What's New/Different?

## 3. Removal of Restrictions and Exclusions

- Exclusions placed by PIC can only be removed after clearance from the Health Officer





# Test

The manager in a restaurant hears John, the chef, vomiting in the men's room right before starting his shift. The manager excludes John from working based on this observation. Based on CalCode requirements, was the manager justified?

# Answer

- ✱ No, the manager should have asked questions to determine if the vomiting was from gastrointestinal illness, or from another cause.
- ✱ He should have restricted the chef's duties to non food type activities until his symptoms cleared.

## Pre-Existing 2 Compartment Sinks

- ✦ May still be allowed with batch operations
- ✦ Use a detergent-sanitizer product to clean and sanitize in both wash and sanitize basins
- [§114099.3(e)]

# Proper Cooking Time & Temperatures

## ***Major Violations Include:***

- Any variation below the minimum standards set forth in the California Health and Safety Code for cooking is considered a major violation.

## **Minimum cooking temperatures**

- Comminuted meat, or any food containing comminuted meat, must be heated to 155°F for 15 seconds.
- Eggs, and foods containing raw eggs, must be heated to 145°F for 15 secs.
- Fish, pork, and single pieces of meat must be heated to 145°F for 15 seconds.
- Poultry, comminuted poultry, stuffed fish, stuffed meat/poultry, stuffed pasta must be heated to 165°
- Whole roasts (see Cal Code Cooking chart in section 114004).
- Cooked fruits and vegetables for hot holding must be heated to 135°F.
- Alternate temperatures may be approved by DHS-FDB.

# Proper Cooling Time Table

**Cool food down from (+ 135 °F to 70° F) within 2 hours**

**Continue to cool food from (70 °F to 41°F) within 4 hours**

Total cooling time 6 hours





# Proper Cooling Methods

- ✱ in shallow containers
- ✱ separating food into smaller portions
- ✱ adding ice as an ingredient
- ✱ using an ice bath, stirring frequently
- ✱ using rapid cooling equipment
- ✱ using containers that facilitate heat transfer

# A Correct Cooling Procedure







# Proper Re-heating Procedures for Hot Holding

## ***Major Violations Include:***

- ☀ Potentially hazardous foods not reheated as required.

## **Minimum standards**

**All PHF being reheated for hot holding must be heated to 165°F**

Note: food that is prepared for immediate service for an individual order is not required to comply with this section

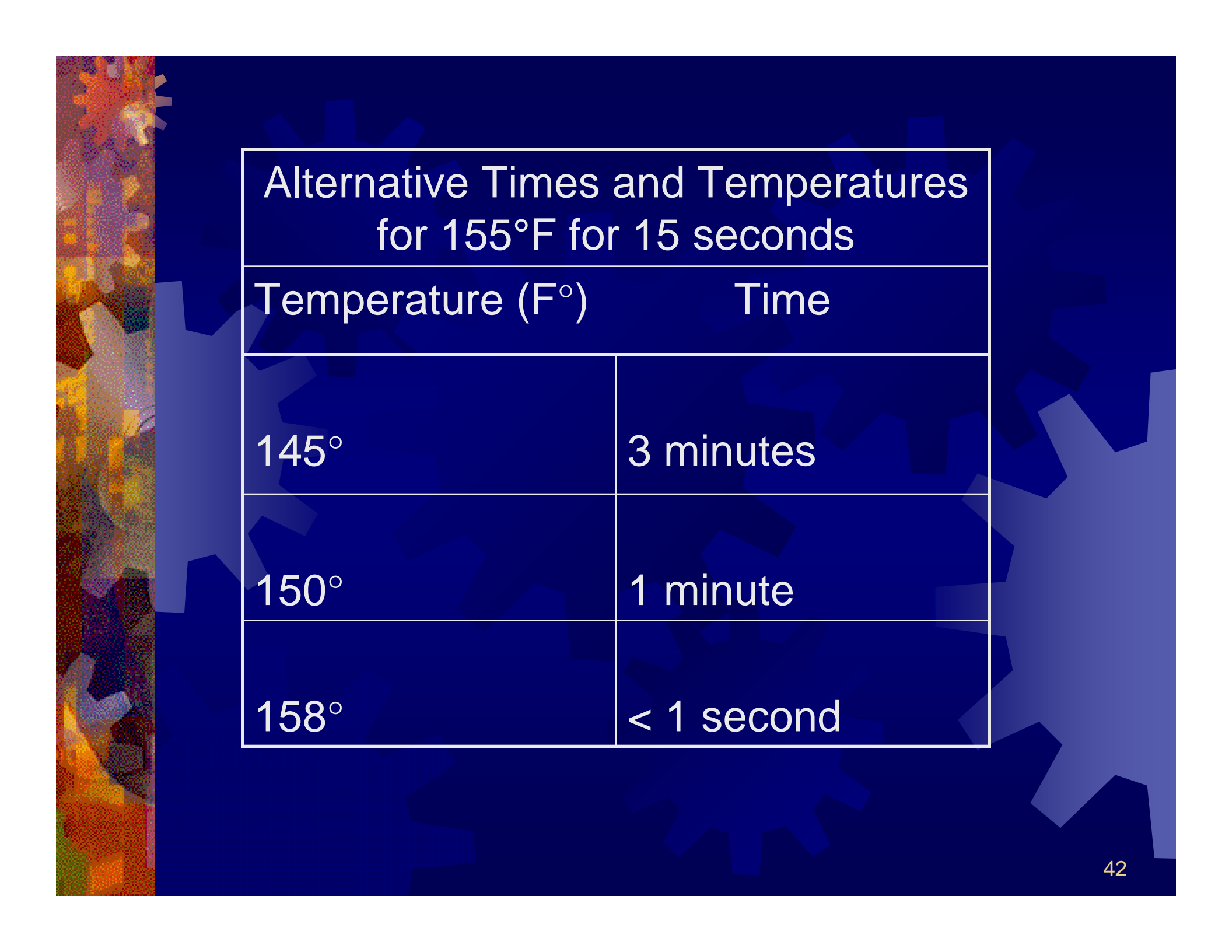




# What's New/Different?

Cooking charts for raw animal foods

Health & Safety Code §114004



## Alternative Times and Temperatures for 155°F for 15 seconds

Temperature (F°)	Time
145°	3 minutes
150°	1 minute
158°	< 1 second

# Oven Settings

OVEN TYPE	Oven Temperature Based on Roast Weight	
	Less than 4.5 kg (10 lbs)	4.5 kg (10 lbs) or More
Still Dry	177°C (350°F) or more	121°C (250°F) or more
Convection	163°C (325°F) or more	121°C (250°F) or more
High Humidity <sup>1</sup>	121°C (250°F) or more	121°C (250°F) or more

<sup>1</sup>Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity.



# Roast Internal Temperature & Time

Temp °F	Time <sup>1</sup> In Min	Temp °F	Time <sup>1</sup> In Min	Temp °F	Time <sup>1</sup> In Sec
130	112	138	18	147	134
131	89	140	12	151	54
133	56	142	8	155	22
135	36	144	5	157	14
136	28	145	4	158	0

<sup>1</sup> Holding time may include postoven heat rise.

# What's New/Different?

## Required HACCP plans

SB 744      [§114419)

Smoking food

Curing food

Using food additives

Operating a molluscan life support system

Processing animals for personal use as food

Food processing as determined by EHS

# When is a HACCP Plan Required?

- ☀ (1) Acidification of POTENTIALLY HAZARDOUS FOODs to prevent bacterial growth;
- ☀ (2) Packing POTENTIALLY HAZARDOUS FOODs in REDUCED OXYGEN PACKAGING for a period that exceeds 10 days;
- ☀ (3) Storing partially cooked meals in SEALED containers at temperatures above 0°F for a period that exceeds 10 days;
- ☀ (4) Preserving FOODs by smoking, curing, adding components such as vinegar, or using FOOD ADDITIVES;

# What's New/Different?

## Good Retail Practices

- Raw produce must be washed prior to use (unless pre-washed prior to receipt)
- Food prep sink will be required in new construction and remodels after 7/1/07

# What's New/Different?

## Good Retail Practices

- Labeling requirements specified
- Illegal to alter/conceal voluntary date codes
- Fogging device water reservoirs not allowed for new devices installed after 7/1
- CDHS no longer authorized to issue ventilation exemptions





# Additional Labeling Information

CDHS Labeling Guideline:

[http://www.dhs.ca.gov/fdb/local/PDF/Food  
%20Label%20Guide%204-07.pdf](http://www.dhs.ca.gov/fdb/local/PDF/Food%20Label%20Guide%204-07.pdf)




# What's New/Different?

**See the attached website for a  
comprehensive list of changes:**

*California Retail Food Code –  
Summary of Major  
Changes (edited 3/21/07)*

[http://www.crfsc.org/calcode/calcode\\_summary.pdf](http://www.crfsc.org/calcode/calcode_summary.pdf)



# Highly Susceptible Populations

# Licensed Health Care Facilities / Schools

- ✴ Only pasteurized juice, fluid and dry milk and milk products (grade A) may be served.
- ✴ Pasteurized shell eggs or pasteurized liquid, frozen, or dry eggs or egg products used in foods such as Caesar salad, hollandaise, egg-fortified beverages.
- ✴ Food in unopened original package cannot be re-served.
- ✴ No raw or partially cooked foods of animal origin, such as raw fish, steak tartare, soft boiled eggs.
- ✴ No raw seed sprouts.



# Licensed Health Care Facilities and Schools

## ☀ Exceptions:

- ☀ raw eggs prepared for one consumer's single meal and served immediately (such as scrambled eggs),
- ☀ raw eggs combined immediately to make before baking (such as cake, muffins, bread), and
- ☀ food prepared using a HACCP plan

# MAJOR VIOLATION

- SB 180 legislation (Sher, Statutes of 2000)
- Now defined in CalCode – “Imminent health hazard”
- Typically a violation involving a Risk Factor or Public Health Intervention (but not always)
- Requires immediate corrective action, suitable alternative, or closure of impacted area or entire facility



# Test

Based on the SB 180 report, at what temperatures do hot and cold PHF holding temperatures that are in violation of CalCode become MAJOR violations?



# Answer

Proper hot & cold holding temperatures

***Major Violations Include:***

Multiple potentially hazardous foods or pooled eggs held at temperatures of 50°F to 130°F without any other intervention.

***Minor Violations Include:***

Potentially hazardous foods or pooled eggs held at temperatures of 42°F to 49°F or 131°F to 135°F.





# Sample Inspection Report Form

- Inspection Report Form Components:
  - In Compliance - In
  - Not Observed – N/O
  - Out of Compliance - OUT
  - Not Applicable – N/A
  - Corrected On-Site - COS
  - Major Violation - MAJ



www.sbcounty.gov/dehs

County of San Bernardino • Department of Public Health  
ENVIRONMENTAL HEALTH SERVICES  
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM  
OFFICIAL CAL CODE INSPECTION REPORT

ONTARIO  
(909) 458-9673

SAN BERNARDINO  
(909) 884-4056

VICTORVILLE  
(760) 243-3773

FACILITY NAME				DATE		SIGNATURE	
LOCATION				REINSPECTION DATE		PERMIT EXPIRATION	
OWNER/PERMITTEE		CONTACT		TITLE		PHONE	
MAILING ADDRESS				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT		REHS	
FA #	PR #	SR #	COM	PE	PROGRAM IDENTIFIER		
TIME IN	TIME OUT	FAX	EMAIL	SERVICE	RESULT	ACTION	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities, which must be corrected. The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit should not be suspended or revoked. ( )

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$90.00/hour. ( )

See reverse side for the code sections and general requirements that correspond to each violation listed below.

SCORE

In = In compliance  
COS = Corrected on-site

N/O = Not observed  
MAJ = Major violation

N/A = Not applicable  
OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			2
1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Exp. Date				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
In	N/O			2
In	N/O			2
2. Communicable disease; reporting, restrictions & exclusions				
3. No discharge from eyes, nose, and mouth				
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	
In				2
5. Hands clean and properly washed; gloves used properly				
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A		
7. Proper hot and cold holding temperatures Cold Temp _____ Hot Temp _____				
In	N/O	N/A		2
In	N/O	N/A		2
In	N/O	N/A		4
In	N/O	N/A		4
In	N/O	N/A		4
8. Time as a public health control; procedures & records				
9. Proper cooling methods				
10. Proper cooking time & temperatures				
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
In			4	2
In	N/O	N/A		2
12. Returned and reserve of food				
13. Food in good condition, safe and unadulterated				
14. Food contact surfaces: clean and sanitized				
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration (ppm):				
SUPERVISION		OUT		
24. Person in charge present and performs duties	1			
PERSONAL CLEANLINESS				
25. Personal cleanliness and hair restraints	1			
GENERAL FOOD SAFETY REQUIREMENTS				
26. Approved thawing methods used, frozen food	1			
27. Food separated and protected	1			
28. Washing fruits and vegetables	1			
29. Toxic substances properly identified, stored, used	1			
FOOD STORAGE/ DISPLAY/ SERVICE				
30. Food storage; food storage containers identified	1			
31. Consumer self-service	1			
32. Food properly labeled & honestly presented	1			
EQUIPMENT/ UTENSILS/ LINENS		OUT		
33. Nonfood contact surfaces clean	1			
34. Warewashing facilities; installed, maintained, used; test strips	1			
35. Equipment/ Utensils approved; installed; clean; good repair, capacity	1			
36. Equipment, utensils and linens: storage and use	1			
37. Vending machines	1			
38. Adequate ventilation and lighting; designated areas, use	1			
39. Thermometers provided and accurate	1			
40. Wiping cloths: properly used and stored	1			
PHYSICAL FACILITIES				
41. Plumbing: proper backflow devices	1			
42. Garbage and refuse properly disposed; facilities maintained	1			
43. Toilet facilities: properly constructed, supplied, cleaned	1			
44. Premises; personal/ cleaning items; vermin-proofing	1			
PERMANENT FOOD FACILITIES		OUT		
45. Floor, walls and ceilings: built, maintained, and clean	1			
46. No unapproved private homes/ living or sleeping quarters	1			
SIGNS REQUIREMENTS				
47. Signs posted; last inspection report available	1			
48. Food worker cards	2			
COMPLIANCE & ENFORCEMENT				
49. Permits Available				
50. Restrooms Required				
51. Plan Review				
52. VC&D				
53. Impoundment				
54. Permit Suspension				

**SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM THIS SUMMARY PAGE  
LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.**

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)
2. Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface, or utensils. (113949.5) The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950, 113950.5, 113973(a))
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)
4. No employees shall eat, drink, or smoke in any work area. (113977)
5. Employees are required to wash their hands before beginning work, before handling food / equipment / utensils, as often as necessary, during food preparation, to remove soil and contamination, when switching from working with raw to ready to eat foods, after touching body parts, after using toilet room, or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))
6. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))
7. Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))
8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. (114000)
9. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or, using containers that facilitate heat transfer. (114002, 114002.1)
10. Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F. Other temperature requirements may apply. (114004, 114008, 114010)
11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)
12. No unpackaged food that has been served shall be re-served or used for human consumption. (114079)
13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114005, 114254(c), 114254.3)
14. All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(a), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)
15. All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)
16. Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 – 114039.5)
17. Comply with Gulf Oyster warning seasonal requirements: (Title 17 CA Code of Regulations §13675, Cal Code Section 113707)
18. HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. (114415) A written document approving a deviation from standard health code requirements shall be maintained at the food facility. (114057, 114057.1)
19. Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 16% alcohol may be served if the facility notifies the consumer. (114012, 114039)
20. Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)
21. An adequate, protected, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)
22. All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)
23. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5)
24. A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075)
25. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)
26. Food shall be thawed under refrigeration, completely submerged under cold running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020, 114020.1)
27. All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))
28. Raw, whole produce shall be washed prior to preparation. (113992)
29. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)
30. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))
31. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)
32. Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)
33. All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))
34. Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)
35. All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114138, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
36. All clean and soiled linen shall be properly stored, non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 – 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)
37. Each vending machine shall have posted in a prominent place, a sign indicating the owner's name, address, and telephone number. A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least 30 days. (114145)
38. Exhaust hoods shall be provided to remove toxic gases, heat, grease vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened operable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)
39. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2°F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)
40. Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e))
41. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)
42. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)
43. Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet issue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft, establishments offering on-site liquor consumption. (114250, 114250.1, 114276)
44. The premises of each food facility shall be kept clean and free of litter and rubbish, all clean and soiled linen shall be properly stored, non-food items shall be stored and displayed separate from food and food contact surface, the facility shall be kept vermin proof. (114087 (g), 114122, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114259, 114259.2, 114259.3, 114279, 114281, 114282)
45. The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base covering shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)
46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286)
47. Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. (113978) (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. (113725.1, 114381 (e)) A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (114381e) Letter Grade Placard shall be properly posted. SBCC 33.1406
48. All food handlers shall obtain a valid food worker certificate within 14 days of employment. SBCC 33.0410, 33.044
49. A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114387) SBCC 33.044
50. Every food facility where food, beer or alcoholic liquor is sold for consumption on the premises shall have maintained accessible within the enclosure walls of the building with at least one separate toilet and adjacent hand washing facility for each men and women. SBCC 33.048
51. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380) SBCC 33.043
52. Operator has voluntarily consented to the condemnation and destruction of food, equipment, or a utensil. (111895)
53. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)
54. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)



# Sample Inspection Report Form

- Inspection Report Form Categories:
  - Demonstration of Knowledge
  - Employee Health & Hygienic Practices
  - Preventing Contamination by Hands
  - Time and Temperature Relationships
  - Protection from Contamination
  - Food From Approved Sources
  - Multiple New Categories



# DEHS Web Site

- ★ [www.sbcounty.gov/dehs](http://www.sbcounty.gov/dehs)
- ★ Has helpful flyers and booklets to assist the food operator in safe food handling, and in the constructing or remodeling of a food facility
- ★ Contains grading/closure list of facilities



Welcome to

San Bernardino County Department of Public Health  
**DIVISION OF ENVIRONMENTAL HEALTH SERVICES**




The Division of Environmental Health Services is dedicated to improving the quality of life, ensuring public health and safety, and preventing environmental hazards for all residents and visitors through innovation, education, surveillance, enforcement and community service.



For business information

Restaurant Inspection Ratings

For public information



# Thank you for your interest. Any Further Questions?

➤ **San Bernardino, Fontana, Y.V. to 29 Palms**

(909) 387-4608 Ray Britain, Supervisor

➤ **Redlands, L.L., Colton, Rialto, Yucaipa**

(909) 387-3047 Debby Leuer, Supervisor

➤ **Mountain Areas and Highland**

(909) 387-0214 Jim Nichol, Supervisor

➤ **Ontario, Upland, Chino areas**

(909) 458-9673 Rob Miller, Supervisor

➤ **Victorville and upper desert areas**

(760) 243-3773 Jacquie Adams, Supervisor